Date Nut Bread

¾ c chopped walnuts
1 c. cutup dates
1½ tsp soda
½ tsp salt
3 tbs shortening
¾ c. boiling water
½ egg
1 tsp vanilla
1 c. sugar
1½ c. flour

Mix first 4 ingredients with fork. Add shortening & water. Let stand 20 mins. Heat oven to 350°

Beat egg with fork. Add vanilla then sugar & flour, beating with fork. Add date mixture, mix to just blend. Pour in greased 9"x5x3 loaf pan. Bake 350° for 1 hr. 5 mins or until done.